

81 G. CLAIMS

82 I claim:

- 83 1. processed cheese, the cheese having a formulation, the cheese comprising emulsified liquid  
84 shortening composition comprising dietary fiber gel, water and lipid,  
85 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and  
86 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent  
87 0.1 percent to 3.5 percent by weight of the overall processed cheese formulation, and  
88 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid  
89 replaces an equal amount of fat used in an otherwise identical recipe of processed cheese that uses  
90 no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.
- 91 2. processed cheese spread, the processed cheese spread having a formulation, the processed  
92 cheese spread comprising emulsified liquid shortening composition comprising dietary fiber gel,  
93 water and lipid,  
94 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and  
95 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent  
96 0.1 percent to 3.5 percent by weight of the overall processed cheese spread formulation, and  
97 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid  
98 replaces an equal amount of fat used in an otherwise identical recipe of processed cheese spread that  
99 uses no emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.